



ROMANTIC.ELEGANT.HISTORIC



Weddings & Private Events

Wedding Receptions

The White Room is an all inclusive venue. What does this mean? Unlike other venues, we don't charge reception room fees and require our clients to hire outside caterers or coordinators. We operate off of Food and Beverage Spending Requirements. Every month, day and venue is different but they range between \$4,500 and \$17,000.

Don't want a long engagement? Ask about our specialty rates for dates right around the corner!

Wedding Ceremony

We offer three beautiful locations (including indoors and outdoors) to host your ceremony. Our ceremony packages include use of the venue for an additional hour, wedding suites, and a rehearsal the day before to be run by one of our experienced Ceremony Coordinators. Our packages range from \$1,500 - \$3,000.





1 King Street, Saint Augustine, FL 32084 whiteroomweddings.com
facebook.com/whiteroomweddings instagram-@whiteroomweddings 904.824.9056

Located on the scenic Waterfront of Historic Downtown St. Augustine with breathtaking water views, hardwood floors, grand white columns, ceiling to floor white drapes, and classic Chiavari chairs, our Historic Venue will create a backdrop for an unforgettable evening with all those dearest to you. We can accommodate 50 to over 400 guests (250 guests seated in one room) with three venues to choose from for your event. Your guests will enjoy our delicious and innovative cuisine **prepared onsite** by our Executive Chefs, a key difference in the culinary experience of Wedding Receptions. Please view our menus and additional information online at whiteroomweddings.com. As an added feature for your wedding, we host ceremonies indoors or outdoors. We also have trolley services available (parking details provided by our Catering Sales Manager). Our Event Managers will assist you through your reception planning stages; from creation of your menu to your floor plan (more below).

Our Catering Service Style Options:

Hors d'oeuvres: Butler Passed or Stationed

Entrées: Plated, Buffet, Stationed, or Family Style:

Single Entrée (**choice** of 2 entrées, 1 entrée per guest) **-OR-**

Duet Entrée (**choice** of 2 entrées, half portions of each entrée per guest)

INCLUDED with your reception and prepared by our staff:

White Napkins & Table Linens

Tables (Cake, Gift, Place Card, Buffet, Head Table, Sweetheart & 60" Round Guest Tables)

Chiavari Chairs (Attractively designed, with no need for chair covers!)

Dinnerware (China, Silver, Stemware, Glassware, Barware, etc.)

An Event Manager and Professional Serving Staff (Cake Cutting and Serving Included)

Catering Equipment & Supplies

Balcony Furniture (sitting area on our private balconies and private rooftop)

Your Event Manager will assist you with:

Menu and bar selections, creation of your floor plan (table placement), placement of your table numbers, guest book, champagne flutes, wedding cake server, and organizing your grand exit. **For additional Wedding & Event Consulting see Page 3**

Features included with our Venues:

Elegant Mahogany Bar (The White Room Ballroom Only)

Grand White Marble Bar (The Rooftop Only)

Exotic Dark Hardwood Floors in all venues, White Columns, Exposed Brick from 1888 in Grand Ballroom and Loft, Floor to Ceiling White Drapes (Ballroom only), & Crystal Chandeliers in The Villa Blanca

Dance Floors: 16' x 20' The White Room Ballroom; 10' x 13' The Loft; 12' x 12' The Villa Blanca
Panoramic Water Views!!

Room Rental: 4 Hours for **Evening Events** \$40 Per Person Food Minimum &

3 Hours for **Daytime Events** \$30 Per Person Food Minimum

* Catering Available for an off-site location



HISTORIC *elegance*



Top: Sarah Annay Photography, Bottom: Alex and Cammy Photography



*D*estination weddings are becoming more popular than ever. St. Augustine is a beautiful historic town creating a perfect back drop and memorable experience for you and every one of your guests. Your guests can enjoy accommodations at hotels or Bed & Breakfasts within walking distance, walk to shops on the famous St. George Street, and stroll to restaurants on the waterfront like The Chatsworth Pub (craft cocktails & afternoon tea) or O.C. White's Seafood & Spirits. Guests can also enjoy kayak dolphin tours, go on Ghost Trolley Tours or other historical tours of local Museums - all in one area right in the heart of downtown St. Augustine, Florida. The Historic Bridge of Lions is directly across the street which leads to Anastasia Island's beautiful pristine beach and the St. Augustine Lighthouse (seen from our rooftop). Our Event Managers will assist you through all your reception planning stages; from creation of your menu to your floor plan to your Grand Exit.



*H*istory . . . Built in 1888, the 1 King Street building housed The Surprise Store, the largest and leading department store on Florida's East Coast. In 1936, it became the Plaza Hotel and from 1949 to 1986, it was also the home of Potter's Wax Museum. The building is listed in the St. Augustine Town Plan Historic District National Register #70000847, and is also a National Historic landmark. The original rooftop for gatherings and sunbathing at the Plaza Hotel is where The White Room Ballroom is today. In the 1980's this area was walled in to later become a restaurant, but the developer never completed the space. During the 2006 remodel of The Ballroom, the original brick walls were discovered behind plaster. Additionally, when the 3rd floor was renovated in 2008, which is now The Whiteroom's Loft and Rooftop, the original brick walls were again exposed and the Hart Pine floors were refurbished bringing this unique part of the building back to its 1888 grandeur.

Princess Palm Sitdown Sample Menu

Hors d'oeuvres

(Butler Passed-choice of three)

Baked Brie w/caramelized apple on Toast Points*	Crab & Artichoke Tartlet	Plum Glazed Island Shrimp Skewers
Tomato & Mozzarella Bruschetta with Basil & Olive Oil served on a crostini	Pear, Almond & Brie wrapped in phyllo*	Baked Artichoke & Spinach Flower Tartlet
Petite Blue Crab Cakes topped with a caper remoulade	Mushrooms stuffed with Imported & Domestic Cheeses*	Tuscan Pesto, Sundried Tomato, & Goat Cheese Tartlet*
Spanakopita (sautéed spinach & feta wrapped in a puff pastry)*	Blue Crab Stuffed Mushrooms	Chicken Wellington (sautéed with herbs & mushrooms)
	Scallops wrapped in Bacon	Tropical Chicken & Mango Beggars Purse

Salad

Mixed Green Salad; Strawberry & Feta Salad; Melon & Heirloom Tomato Salad and Spanish Salad

Entrees

(Choice of two)

Pan Sautéed Herb Crusted Chicken

Lemon Butter Style ~ finished with white wine, lemon, shallots & garlic butter

Florentine Style ~ finished in a spinach & white wine cream sauce

Madeira Style ~ finished in a mushroom and Madeira wine sauce

Bing Cherry Style ~ topped with Oregon Bing Cherries & baked

Pineapple Glazed Pork Tenderloin

Pork Loin infused with pineapple, slow roasted in the oven, finished with a fresh pineapple rum reduction

Fresh Atlantic Sterling Salmon topped with a champagne caper butter

Fresh Florida Grouper baked in an Almond crust & finished with a Strawberry Beur Blanc

Pan Seared Blue Crab Cakes

Flounder baked in an Almond crust & finished with a Strawberry Beur Blanc

Prime Rib

Prime Rib roasted with fresh herbs served with Au Jus

Pepper Seared Beef Tenderloin

Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, carved, & finished in a mushroom demi-glaze

Duet Entrees

Chicken Florentine & Pepper Seared Beef Tenderloin

Pepper Seared Beef Tenderloin & O.C. White's Famous Crab Cakes

Pepper Seared Beef Tenderloin & Crab Stuffed Shrimp

Surf & Turf: Pepper Seared Beef Tenderloin & 5oz Florida Lobster Tail

All Entrees served with fresh baked bread, garlic herb whipped potatoes & oven roasted seasonal vegetables.

Iced Tea and Coffee included

**22% Customary Gratuity & 6.5% Florida Sales Tax Added*



The Ballroom

L to R: Zach Thomas Monarch Studio, La Dolce Vita, Scott Smith Monarch Studio



*Happily
EVER AFTER*
AUGUST 21, 2010

Queen Palm Buffet Sample Menu

Hors d'oeuvres

(Butler Passed-choice of three)

Baked Brie w/ caramelized apple on Toast Points*	Blue Crab & Artichoke Tartlet	Plum Glazed Island Shrimp Skewers
Tomato & Mozzarella Bruschetta with Basil & Olive Oil served on a crostini	Pear, Almond & Brie wrapped in phyllo*	Baked Artichoke & Spinach Flower Tartlet*
Petite Blue Crab Cakes topped with a caper remoulade	Mushrooms stuffed with Imported & Domestic Cheeses*	Tuscan Pesto, Sundried Tomato, & Goat Cheese Tartlet*
Spanakopita (sautéed spinach & feta wrapped in a puff pastry)*	Blue Crab Stuffed Mushrooms	Chicken Wellington (sautéed with herbs & mushrooms)
	Scallops wrapped in Bacon	Tropical Chicken & Mango Beggars Purse

Salad

Mixed Green Salad; Strawberry & Feta Salad; Melon & Heirloom Tomato Salad and Spanish Salad

Station

(Choice of two)

Farmer's Market Station *Fresh seasonal melons, berries, grapes, royal pineapple, assorted domestic & imported cheeses, assorted meats including but not limited to Pepperoni, Ham, & Capicola, Artichoke hearts, Mixed Olives, & Roasted Peppers marinated & served with Artisan breads & gourmet crackers.*

OR

Fresh Pasta Station *A selection of 2 pastas and 2 sauces prepared to order:*

Pastas: Penne, Bowtie, or Spiral ~ Sauces: Alfredo, Marinara, Vodka Sauce, Basil Pesto Cream, or Sundried Tomato Sherry Cream

Add Chicken, Sausage* or Shrimp* OR Substitute Butternut Squash Ravioli* OR Lobster Ravioli & Lobster cream* additional fee applies*

Entrees

(Choice of one)

Pan Sautéed Herb Crusted Chicken

Lemon Butter Style ~ finished with white wine, lemon, shallots & garlic butter

Madeira Style ~ finished in a mushroom and Madeira wine sauce

Florentine Style ~ finished in a spinach & white wine cream sauce

Bing Cherry Style ~ topped with Oregon Bing Cherries & baked

Slow Roasted Turkey served with cranberry and assorted rolls

Honey Maple Ham served with Dijon and assorted rolls

Pineapple Glazed Pork Tenderloin served with a pineapple rum reduction and assorted rolls

Roast Sirloin of Beef served with horseradish cream sauce and assorted rolls

OR (Choice of two)

Pan Sautéed Herb Crusted Chicken

Picatta Style ~ Florentine Style ~ Madeira Style ~ Bing Cherry Style

Pineapple Glazed Pork Tenderloin ~ Pork Loin infused with pineapple, slow roasted in the oven, finished with a fresh pineapple rum reduction

Fresh Atlantic Sterling Salmon topped with a champagne caper butter

Pan Seared Blue Crab Cakes

Prime Rib ~ Prime Rib roasted with fresh herbs served with Au Jus

Pepper Seared Beef Tenderloin ~ Beef Tenderloin crusted with a peppercorn mēlange seared to a medium rare, baked, carved, and finished in a mushroom demi-glaze

All Entrees served with fresh baked bread, garlic herb whipped potatoes & oven roasted seasonal vegetables.

Iced Tea and Coffee included

Please see complete menu packet online for action stations and ala carte items.

**22% Customary Gratuity & 6.5% Florida Sales Tax Added*



The Loft

Top: Mark Dickinson Photography, Bottom: White Room Photography

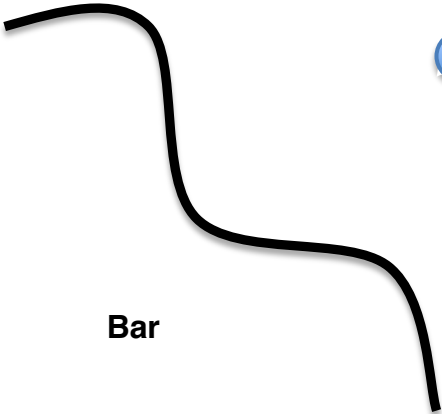
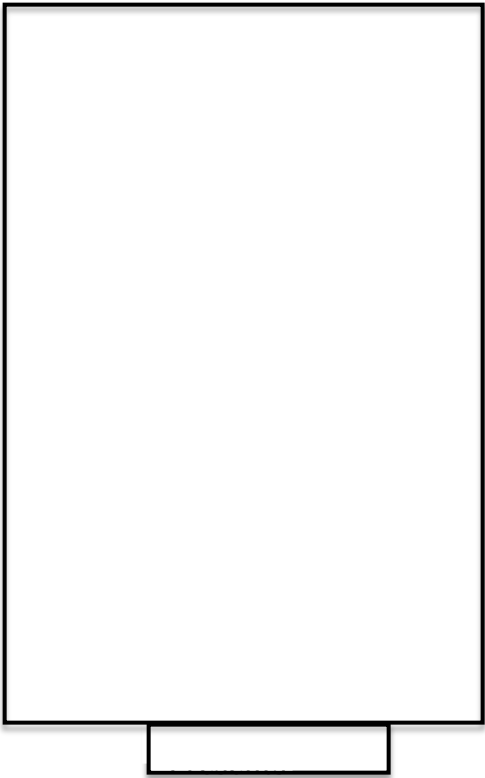


The Villa Blanca

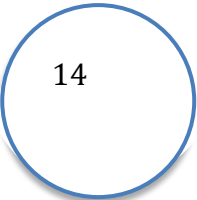
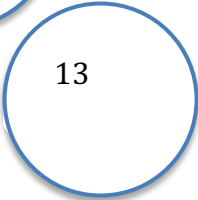
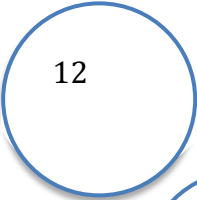
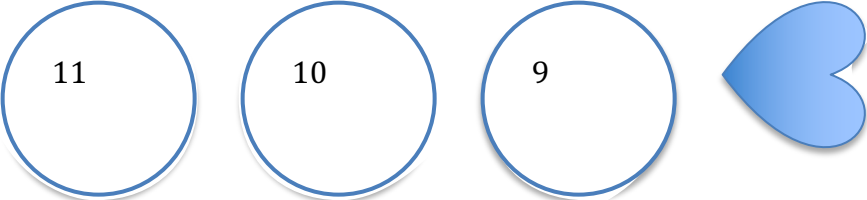
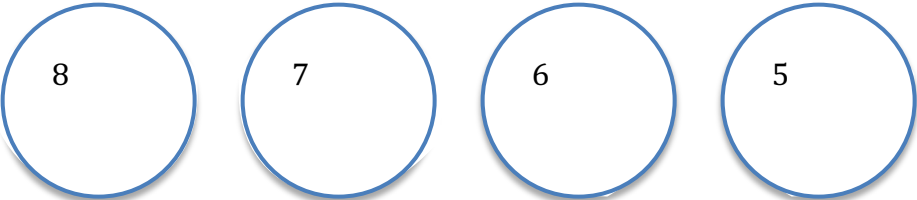
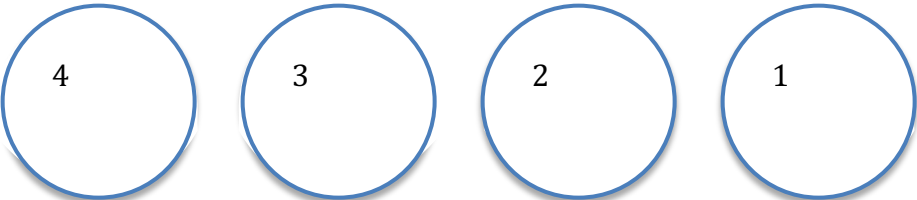
Top: Stephanie Whisler Photography
Btm: L-Alex Michelle Photography, R-Rob Futrell Photography

Top: Jason Mize Photography and Tiffani Jones Photography, Bottom: Nicole Piper Photography

The Grand Ballroom
for 225 guests

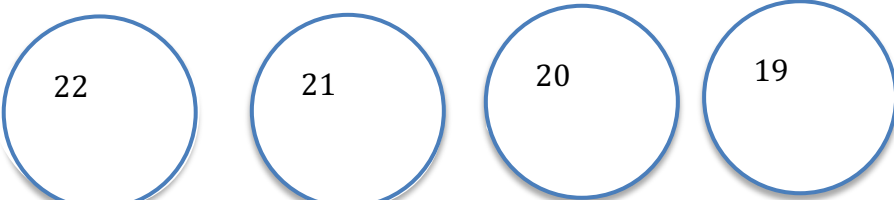


Bar

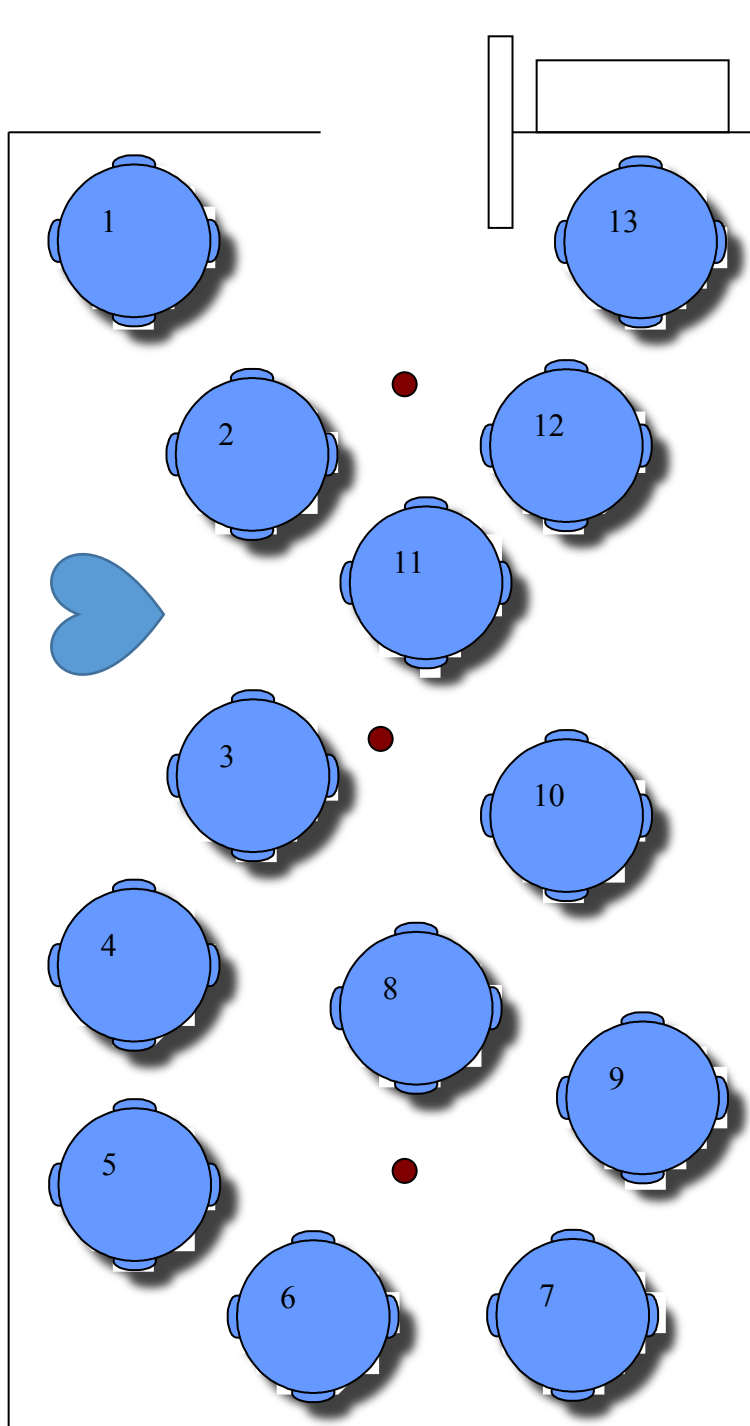


Cake

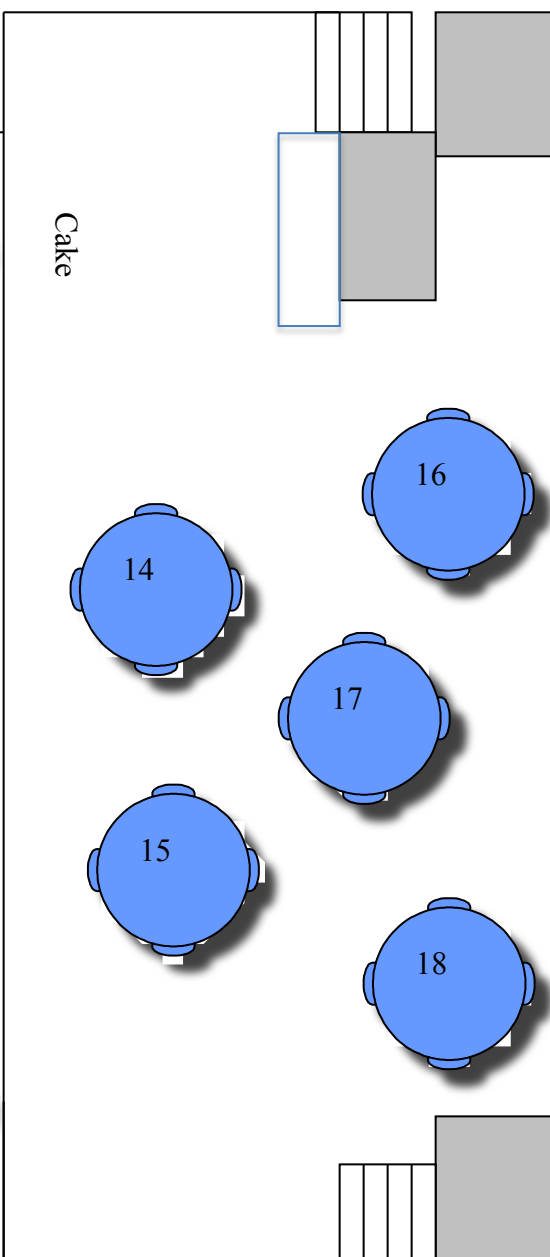
DJ



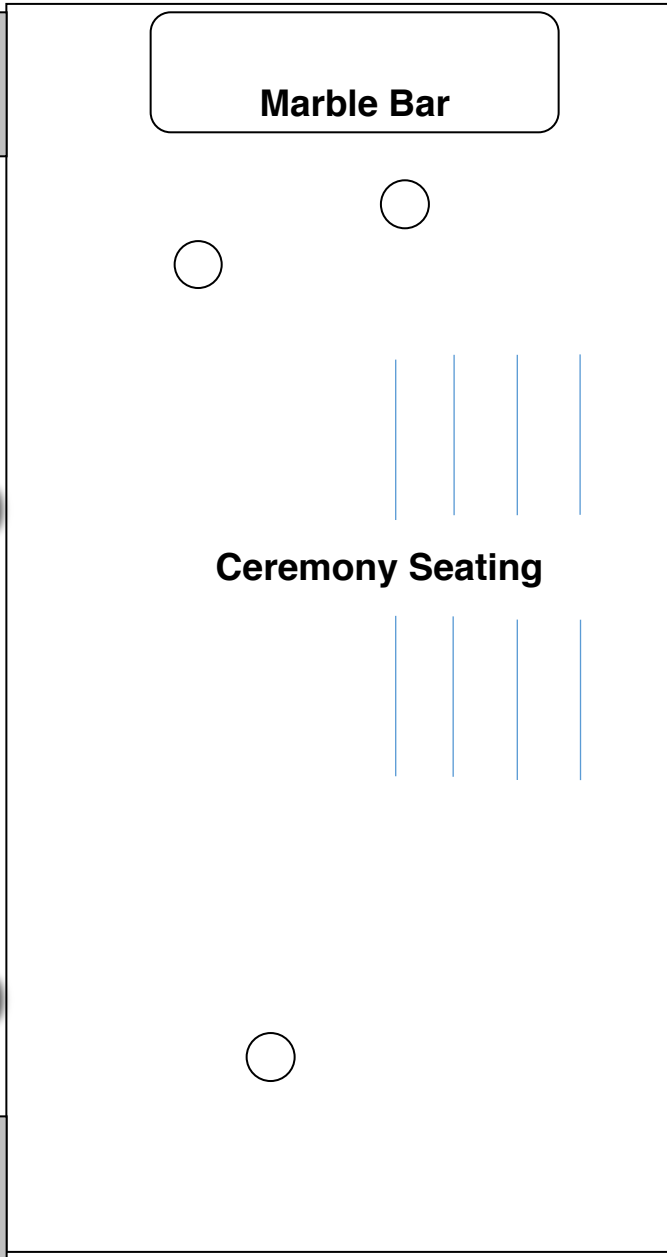
The Loft



The Loft & Rooftop



The Rooftop



nca

Upstairs Villa Blanca



Ceremony Seating



DJ

Bar

Door to Garden
Courtyard

Down Stairs Villa Blanca

Cake

4

11

13

3

5

12



10

6

9

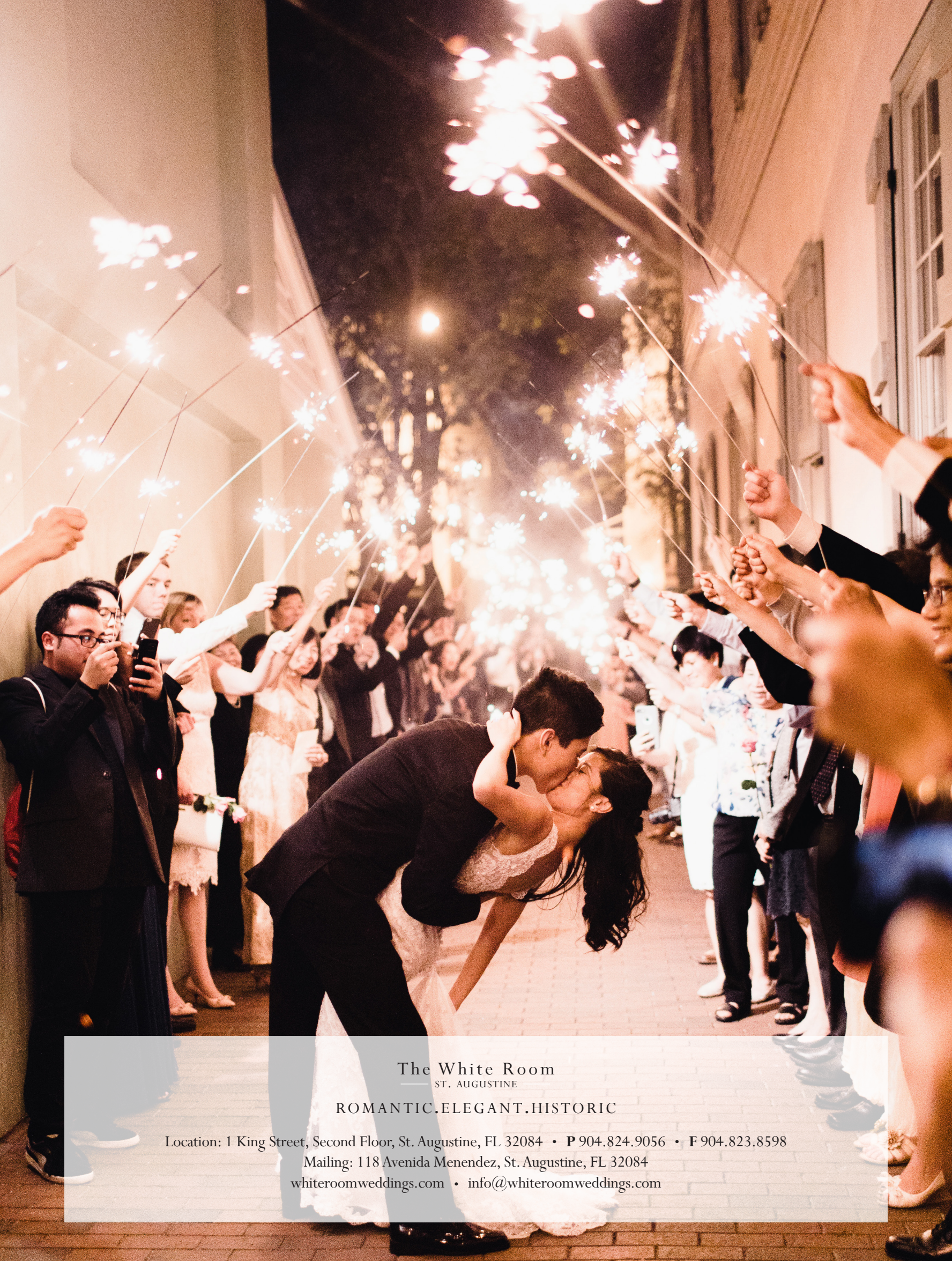
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8

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Entrance



The White Room
— ST. AUGUSTINE —

ROMANTIC.ELEGANT.HISTORIC

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